PATENT SPECIFICATION

(11) **1457 643**

643

(21) Application No. 34630/74

(22) Filed 6 Aug. 1974

(44) Complete Specification published 8 Dec. 1976

(51) INT CL² A23K 1/00

(52) Index at acceptance

A2B J3C J3F1 J3F2

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(54) A METHOD OF PREPARING GRANULATED VITAMINIZED COATED MINERAL FOOD COMPLEMENTS FOR ANIMALS, AND PRODUCTS THUS OBTAINED

(71) We, S.A.R.A.P. "CEDIA", of rue du Petit Bièvre, 91-Bievres, France, a French Body Corporate, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

The present invention relates to a method of producing improved granulated vitaminized coated mineral food complement for animals.

For technical and economic reasons, the demand from stock breeders for animal food complementary products is steadily increasing, especially for vitaminized mineral premixes. The main advantage of these complementary or supplementary products is that they make use of local farming resources, such as cereals, maize, beets and pulp, thus correspondingly reducing the production expense.

For many years the mineral mixtures were provided in powder form. However, as is usual in the case of powdered products, the animals' appetite for these products was very poor and in many cases the animals refused to eat them. Because of this problem it has been suggested that beetroots, Jerusalem artichokes or bran should be incorporated in the basic foodstuff. This method of dispensing the food, however, involves the cost of additional labour and was only applicable in the cattle shed and in winter.

During the last few years, various attempts have been made to solve the problem by granulating the vitaminized mineral premix. Granulation has been achieved in conventional presses, frequently by using specially adapted dies. To obtain satisfactory results the following requirements had to be met:

 the granules should have a relatively small diameter;

> the granules should be prevented from becoming too hard; and

3) the product must be palatable.

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The following disadvantages were ob- 45 served:

a) high pressure granulation was accompanied by a temperature rise of 45 to 50°C, under which conditions vitamins A and D were usually destroyed;

a vegetable support or carrier representing from 20 to 25% of the formulation had to be incorporated in the product, thus reducing the proportion of total mineral substances in the product; and

c) the presence of this vegetable matter not only caused problems of fermentation and mould, but limited the product to use under shelter or in the stable.

Finally, both the production of powdered products and the production of granules as described above entailed the use of natural or synthetic aromatic or flavouring substances to improve the palatability and to conceal the odour of certain constituents.

There thus remained a need for a process for preparing a feed complement which:

 could produce granules of varied composition for the various types of animal to be fed, without the use of a press;

 improve the palatability of the product to animals without adding the conventional flavouring substances, thus reducing cost;

 increase the content of minerals and hence the intrinsic value of the produce; and

 provided compounds which could be dispensed both in the open-air and in the cattle shed.

The present invention is based on the use of mineral products in a particulate form, such as granules, in particular phosphates in the form of monocalcium and/or dicalcium and/or mixed particulate mono- and dicalcium phosphates which have been treated to

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cause them to expand and take the form of porous particles with a diameter of 0.2 to 2.0 mm and which are capable of absorbing considerable amounts of liquid, especially from 8 to 10% of their weight. This capability of absorbing liquids is used as the basis of the present invention.

According to the present invention we provide a method of preparing palatable granulated vitaminized coated mineral feed complements, in which monocalcium phosphate and/or dicalcium phosphates, in the form of porous particles or granules having a particle size within the range of 0.2 to 2 mm capable of absorbing a liquid is introduced into a slow speed mixer at room temperature, wherein during a first step, trace elements and vitamins in powder form are added; then, after mixing for a few minutes, in a second step an appetite promoting liquid selected from molasses, glucose syrups, yeast autolysates, soya-bean lecithin, and mixtures thereof, is added; and finally, after a further few minutes' mixing in a third step a desiccating coating substance is added, said third step lasting 1 to 2 minutes; the granules thus obtained containing said trace elements and said vitamin powder encrusted in their porous surface, whereas said appetite promoting liquid is absorbed in the pores of said surface, 30 with the aforesaid desiccating substance coating the said granules.

The method is conveniently effected using a conventional mixer, or preferably, a horizontal slow-rotating kneading machine. The mixer is supplied with calcium phosphate granules and then with trace elements and powdered vitamins in the form of a concentrate mixture in a carrier, while limiting as far as possible the amount of said carrier. After the ingredients have been mixed for about 2 minutes, the trace elements and vitamins are encrusted in the cells of the porous walls of the phosphate granules, and substantially no free powder is left in the

machine. Then, the selected appetite-promoting liquid is introduced by using either an injector or a range of nozzles, or a simple, relatively fine, jet. The liquid is absorbed after mixing for 2 or 3 minutes, the machine being operated during this working step. Thus, a homogeneous distribution is obtained and the final step of the operation consisting in drying the mixture by absorbing the residual moisture on the particle surface is carried out. To this end, from 2 to 12% (according to the amount of liquid incorporated) of the desiccating coating substance, preferably anhydrous dicalcium phosphate or anhydrous magnesium hydroxide, are used. The working time, for this last step, is relatively short, i.e. 1 or 2 minutes.

The fixation and penetration of the liquid may be improved by adding to the liquid 0.5% of liquid sorbitol. The function of sorbitol is to soften the molasses or lecithin while improving the penetrating capacity.

Of course, the use of mono- and dicalcium phosphates in the form of expanded granules will not provide in all cases the desired P/Ca ratios. However, it is possible to correct the mixture compositions by adding calcium in the form of a granulated salt or marine limestone; if desired, magnesium in the form of a salt or granulated oxide may also be added. Furthermore, particulate ammonium phosphate may also be added in the form of mono-, di- or triammonium phosphate, or mixtures thereof, as well as sodium chloride. In the manufacturing process these substances are added before introducing the liquid intended to improve the animals' appetite into the mixer.

Now three typical formulae corresponding to P/Ca weight ratios as specified below, and based on the use of expanded monocalcium phosphate will be given, the numerals designating the percentages by weight in relation to the total of components:

90	Biological equilibrium	P/Ca 20/15	P/Ca 19/12	P/Ca 14/14
	Total mineral substance %	70	7 0	65
	Minimum P	20	19	14
	Ca	15	12	14
0.5	Maximum NaCl	3	2	2
95	Insoluble residue	2	2	

The following two formulae are based on the use of expanded dicalcium phosphate:

	Biological equilibrium	P/Ca 14/14	P/Ca 12/18
	Total mineral substances %	62	65
	Minimum P	14	12
100	Ca	14	18
	Maximum NaCl	4	2
	Insoluble residue	3	2.5

20,000,000

Example 2

mins A and D₃, and the addition of molasses

Vitaminized mineral compound with vita-

5,000,000

2,000 mg

Guarantee per 100 kg

Total mineral matters

Minimum:

Phosphorus

Calcium

100.430

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 D_3

E

and yeast autolysates.

		1,457		4
	Maximum:		Maximum	
	NaCl	2%	NaCl 5%	
	Matter insoluble in hydrochloric		Matter insoluble in hydrochloric	
	acid	2%	acid 3%	60
6	Vitamina non 100 V-		Equivalent of protein substances 20%	
5	Vitamins per 100 Kg	10 000 000	•	
	A D ₃	10,000,000	The following to 1 to 1	
	D_3	8,000,000	The following is a description of other	
	E		additives that can be substituted for those	
	Example 4	A D	mentioned in the preceding Examples:	
10	Mineral compound with vitami	ins A, D ₃		
10	and E for bovine, ovine and caps with the addition of molasses.	rine catue,	I A suitable additive consists of a	65
	with the addition of molasses.		glucose syrup constituting an adequate sub-	65
	Bicalcium phosphate granules	73.000	stitute for molasses, and assaying as follows	
	Trace elements	0.500	by weight:	
	Vitamins A 100,000	0.300	by weight.	
15	Vitamins D ₃ 100,000	0.220	_	
	Vitamins E 25	0.010	Dextrose 64%	
	Magnesium sulfate (granular)	0.010	Maltose 13%	70
	32	5.000	Isomaltose 4%	
	Molasses	15.000	Triose 6%	
20	50% star anise	0.500	Tetraose 5%	
	Anhydrous dicalcium phos-	0.500	Superior sugar 8%	
	phate	6.000		
	•		The acceptial feature shows a line with	75
		100.280	The essential feature characterising this additive is that it is available in both dry and	75
	Guarantee per 100 kg		liquid forms. It is therefore much easier to	
25	Minimum		control the total moisture content than in	
	Total mineral matters	63%	the case of molasses. On the other hand, this	
	Phosphorus	15%	product has a considerably better and more	80
	Calcium	16%	pleasant sweetening or sugaring capacity, thus	00
	••	. •	improving appreciably the animals appetite	
20	Maximum		for mineral food complements.	
30	Chlorides (NaCl)	2%	Finally, due to its viscosity, this additive	
	Matter insoluble in hydrochloric		reduces considerably the percentage of fines	95
	acid	2%	or powder, thus affording an increment in the	85
	Vitamina non 100 ha		granule diameter or size by either extending	
	Vitamins per 100 kg A	20.000.000	the mixing time or alternating the addition	
35	\mathbf{D}^{2}	20,000,000	of glucose syrup and anhydrous dicalcium	
33	Ĕ ³	5,000,000	phosphate.	90
	-	2,000 mg		20
	Example 5			
	Nitrogeneous mineral compoun	nd in the	II. — In the above formulae for mineral	
	form of molasses-containing granule	es.	compounds the complementary calcium was	
			in the form of powdered or granular calcium	
40	Granulated monocalcium phos-		carbonate.	
	pnate	13%	Now, there is a well-known natural source	95
	Granulated monoammonium	/2	of calcium, namely the marine calcareous or	
	phosphate	32%	limestone deposits in the form of chalks or	
	Granulated magnesium oxide	20%	small madrepores. These are known for in-	
45	Chloride (NaCl)	3%	stance in Brittany under the name of "Maerl".	
	Granulated calcium carbonate	25%	This product can be crushed, ground, cali-	100
	Trace alors	0.5%	brated and dehydrated and becomes particu-	
	Trace elements	J.J /~	larly absorbent and porous, so that homo-	
	Vitamin pre-mix		and porous, so that nome-	
	Vitamin pre-mix Molasses	0.5%	geneous mixtures can be prepared therefrom	
50	Vitamin pre-mix Molasses	0.5% 4%	geneous mixtures can be prepared therefrom with the other constituents. The above-defined	
	Vitamin pre-mix	0.5%	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maeri" substance contains traces of natural	105
	Vitamin pre-mix Molasses Anhydrous dicalcium phosphate	0.5% 4% 2%	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maerl" substance contains traces of natural trace elements and these obviously improve	105
	Vitamin pre-mix Molasses Anhydrous dicalcium phosphate Guarantee per 100 kg	0.5% 4%	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maerl" substance contains traces of natural trace elements and these obviously improve the value of the products.	105
	Vitamin pre-mix Molasses Anhydrous dicalcium phosphate Guarantee per 100 kg Minimum	0.5%, 4%, 2%, 100%,	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maeri" substance contains traces of natural trace elements and these obviously improve the value of the products. A few examples concerning formulae of	105
50	Vitamin pre-mix Molasses Anhydrous dicalcium phosphate Guarantee per 100 kg Minimum Total mineral matters	0.5% 4% 2% 100% 85%	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maerl" substance contains traces of natural trace elements and these obviously improve the value of the products. A few examples concerning formulae of Maerl-containing food complements are given	105
	Vitamin pre-mix Molasses Anhydrous dicalcium phosphate Guarantee per 100 kg Minimum	0.5%, 4%, 2%, 100%,	geneous mixtures can be prepared therefrom with the other constituents. The above-defined "Maerl" substance contains traces of natural trace elements and these obviously improve the value of the products.	105

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_	5	1,45	7,643	5
•	Example 6 Maerl-containing compound Granulated monocalcium phos-		ferrous iron introduced at the same time as the trace elements is given hereinafter, the percentages being by weight:	
. 5	phate Granulated dehydrated Maerl	25	-	60
	Salt (NaCl) Iron sulfate 21	40 14	Example 8 Granulated monocalcium phos-	
	Zinc oxide 64	1 0.44	phate 50.000 Glucose syrup 7.000	
10	Manganese oxide 62 Cobalt sulfate 21	0.250 0.010	Yeast autolysates 10.000	.6:
	Stabilized potassium iodide	0.002	Copper fumarate 0.250	
	Granulated magnesium oxide 85 Molasses	7 7	Vitamin A 100,000 0.200 Vitamin D ₈ 100,000 0.020	
15	Anhydrous dicalcium phos- phate	5	Vitamin B ₁₂ (1000 mg/kg) 0.100	
	+Vitamins A, D ₃ , E, B, K	0.300	Sodium propionate 0.200 Synthetic aroma 0.200	
		100.002	Anhydrous dicalcium phos- phate 30.000	
	Guarantee per 100 kg		50,000	
20	Minimum		100.720	75
20	Total mineral substances Phosphorus	80% 6.5%	The Fe ⁺⁺ contents may vary to a larger extent as a function of the carrier (from	
	Calcium	15%	2.700 g to 80 g or more).	
	Maximum Chlorida (Macil)		It should be understood that the chemical	
25	Chloride (NaCl) Matter insoluble in hydrochloric	17%	and physical properties (such as granulometry and absorbent capacity) of monocalcium	80
	acid	4%	phosphates and dicalcium phosphates in the	
	Example 7		particulate form, coated with a sugaring sub- stance, can be used for preparing certain	
•	"Maeri" formula compound Granulated monocalcium phos-		veterinarian products, for example with a view to improve the palatability of certain	85
30	phate Granulated dehydrated Maeri	41.000	veterinary substances to animals. Therefore,	
	Salt (NaCl)	27.000 1.500	the same monocalcium and dicalcium phos- phate in the expanded state, coated with	
	Zinc sulfate 33 Iron sulfate 21	1.500 1.000	sugaring substances, may be used for develop- ing products and substances such as dietetics,	90
35	Copper sulfate 25 Manganese sulfate 28	0.500	vermifuges, antianemic, antidiarrhoea, anti-	
	Cobalt sulfate 21	0.500 0.010	stress, metabolism-regulating and antiinfectious substances.	
	Stabilized potassium iodide Anhydrous sodium sulfate	0.002 2.000	IV. — Fatty substances.	
40	Granulated magnesium sulfate 32		Recent work proved that there is a possi-	95
	Molasses	15.000 5.000	bility of causing particulate monocalcium phosphate to absorb fatty substances of mis-	
	Anhydrous dicalcium phos- phate	5.000	cellaneous origins in the form of oil or solutions.	
45	•		This property permits notably:	100
	Constant 1 100 t	100.000	1) of fixing on the phosphate fatty sub-	
	Guarantee for 100 kg Minimum		stances of which the presence is subsequently required in the compound food (notably for	
	Mineral substances Phosphorus	85%	poultry);	105
50	Calcium	10% 16%	2) of utilizing veterinary products in an oily form to facilitate their use and com-	
	Maximum		mercialization;	
	Chloride (NaCl)	3%	The technique contemplated for incor-	
•	Matter insolublé in hydrochloric acid	2%	porating such fatty substances is that already described in connection with the absorption	110
55	III For dietetic, veterinary		of a liquid; the finished product is dried and	
	veterinary products such as "Diafe	er" (con-	protected against lumping by using anhydrous dicalcium phosphate and possibly a calcium	
	taining Fe++), a suitable formula o	ontaining	silicate.	115

The rate of fatty substances fixed by the Example 10	
monocalcium phosphate may vary from about 1 to 10% as a function of the specific nature of the fatty substances used. It may also be pointed out that instead of monocalcium phosphate may vary from about phorus and 13.5% calcium. Mixed monocalcium and dical- cium phosphate in granular	65
the monocalcium and dicalcium phosphates form (with 20% phosphorus in the form of porous particles used in the mineral compounds of this invention, any other calcium phosphate in the form of phate 50.00 absorbent porous particles may be used, not- Trace elements and vitamins 1.50	70 0
ably mixed monocalcium and dicalcium phosphates in the form of porous particles. In fact, these mixed calcium phosphates having undergone a suitable treatment and presented in the form of porous granules having an absorbent power are commercially ably mixed monocalcium and dicalcium phosphate magnesium oxide Kitchen salt (NaCl) Molasses Anhydrous dicalcium phosphate 4.00 100.00	0 0 0 75 0
available. These mixed calcium phosphates can be produced by varying the purified phosphoric 20 acid percentage, notably by reducing the acid-to-calcium ratio or proportion, when attacking the calcium with said phosphoric acid. Thus, for example, mixed calcium phosphates and/or dicalcium and dicalcium phosphates	ed 80 s- or
containing 60 to 70% of monocalcium phos- phate and 40 to 30% of dicalcium phosphate may be produced. These phosphates may assay, for instance, 20 to 21% phosphorus and 20 to 21% calcium. They constitute containing 60 to 70% of monocalcium phosphates phates, in the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles in the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a particle size within the form of porous particles granules having a part	ne 85 ng er
stable products having an appearance similar 30 to that of pure particulate monocalcium phosphate, and have similar properties. Therefore, they are perfectly suited for preparing food com-	er w 90 o- se
plements of the type set forth hereinabove and mixtures thereof, is added; and final and may be used for preparing these compounds either alone or in admixture with particulate monocalcium phosphate and/or particulate dicalcium phosphate. and mixtures thereof, is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a this step a desiccating coating substance is added; and final after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a further few minutes' mixing in a thin after a f	y, rd 95 d, he ce
Two formulae of food complements con- taining mixed phosphates are given herein- after by way of example. These compositions should not be construed as limiting the pre- sent invention, since the calcium phosphate substance coating the said granules.	ite 100 of
percentages may be varied as well as that of other components, and it is also possible to add calcium and/or magnesium in the form of salts or oxides for modifying the phos- phorus, calcium and magnesium contents of 2. A method according to Claim 1, which there are introduced into the mix between said first step and said second ste various additives selected from granulated contents of	er 105 p, al-
the food complements thus prepared. 50 Example 9 Food complement containing 16.5% phosphorus and 17.2% calcium. ticulate magnesium salts and oxides, sodiu salts, particulate ammonium phosphate in to form of monoammonium phosphate or tri-ammonium phosphate, or mixtures of these forms, a	he 110 or im nd
Mixed monocalcium and dical- cium phosphate in particulate form (20% phosphorus and 20% calcium) Trace elements and vitamins mixtures of these substances; these additive being mixed with the particulate calcium phosphate containing said trace elements a vitamins, before introducing said appet promoting liquid into the mixer in the secondary step.	im 115 nd ite nd
Particulate magnesium oxide Kitchen salt (NaCl) Molasses or sugar Anhydrous dicalcium phosphate 7.000 3. A method according to any of Clai 3.000 1 or 2, in which liquid sorbitol is introduce 4.500 in admixture with said appetite promote 4.000 liquid.	ed ing
4. A method according to Claim 3, which 0.5% by weight of liquid sorbitol	in in 125

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relation to the weight of the final granulated product is introduced.

5. A method according to any of Claims 1 to 4, in which 2 to 12% by weight of said desiccating substances in relation to the weight of the final granulated product are introduced.

A method according to any of Claims
 to 5, in which the desiccating coating substance is anhydrous dicalcium phosphate or

anhydrous magnesium hydroxide.
7. A method according to Claim 2, in which 73% of particulate monocalcium phosphate, 5% of particulate magnesium sulfate, 7% of particulate calcium carbonate, 8% of molasses, and 6% of anhydrous dicalcium phosphate are used, these percentages relating to the weight of final granulated product

8. A method according to Claim 2, in which 84% by weight of particulate monocalcium phosphate, 2% of particulate magnesia sulfate, 6% of molasses, 2% of yeast autolysates, 0.5% of sorbitol, and 5% of anhydrous dicalcium phosphate are used, these percentages relating to the weight of the final granulated product.

9. A method according to Claim 2, in which 55% of particulate monocalcium phosphate, 10% of particulate magnesium sulfate, 10% of particulate calcium carbonate, 10% of molasses, 2% of lecithin, and 12% of anhydrous dicalcium phosphate are used, these percentages referring to the weight of the final granulated product.

10. A method according to Claim 2, in which 73% of particulate dicalcium phosphate, 5% of particulate magnesium sulfate, 15% of molasses, and 6% of anhydrous dicalcium phosphate are used, these percentages referring to the weight of the final granulated product.

11. A method according to Claim 2, in which 13% of particulate monocalcium phosphate, 32% of particulate monoammonium phosphate, 20% of particulate magnesium oxide, 3% of sodium chloride, 25% of particulate calcium carbonate, 4% molasses and 2% anhydrous dicalcium phosphate are used, these percentages referring to the weight of

final granulated product.

12. A method according to Claim 2, in which 25% of particulate monocalcium phosphate, 40% of particulate marine limestone, 14% of sodium chloride, 7% of particulate magnesium oxide, 7% of molasses, and 5% of anhydrous dicalcium phosphate are used, these percentages referring to the weight of the final granulated product.

13. A method according to Claim 2, in which 41% of particulate monocalcium phosphate, 27% of particulate marine limestone, 1.5% of sodium chloride, 15% of particulate magnesium sulfate, 2% of sodium sulfate, 5% f molasses, and 5% of anhydrous dicalcium phosphate, are used, these percentages referring to the weight of final granulated product.

14. A method according to Claim 1, in which 50% of particulate monocalcium phosphate, 7% of liquid glucose syrups, 10% of yeast autolysates, and 30% of anhydrous dicalcium phosphate are used, the percentages referring to the weight of the final granulated product.

15. A method according to Claim 2, in which 80% of particulate calcium phosphate consisting of mixed monocalcium and dicalcium, (with 20% phosphorus and 20% calcium), 7% particulate magnesium oxide, 3% sodium chloride, 4.5% molasses or sugar, and 4% anhydrous dicalcium phosphate are used, the percentages referring to the weight of the final granulated product.

16. A method according to Claim 2, in which 30% of particulate calcium phosphate consisting of mixed monocalcium and dicalcium (with 20% phosphorus and 20% calcium), 50% of particulate monocalcium phosphate, 5% particulate magnesium oxide, 5% of particulate sodium chloride, 4.5% of molasses, and 4% of anhydrous dicalcium phosphate are used, the percentages referring to the weight of the final granulated product.

17. A method according to any of Claims 1 to 16, in which the porous particles or granules of calcium phosphates used are capable of absorbing from 8 to 10% of the weight of the liquid.

18. Granulated vitaminized coated mineral feed complements for animals, obtained by carrying out a method as claimed in any of Claims 1 to 16.

19. A method of preparing a granulated, coated feed supplement according to claim 1 using porous particles or granules of calcium phosphates, substantially as herein described.

20. A modification of the method according to claim 1 in which the appetite promoting liquid is replaced by a fatty substance.

MARKS & CLERK, Chartered Patent Agents, 57—60 Lincoln's Inn Fields. London, WC2A 3LS. Agents for the Applicants.

Printed for Her Majesty's Stationery Office, by the Courier Press, Leamington Spa, 1976
Published by The Patent Office, 25 Southampton Buildings, London, WC2A 1AY, from
which copies may be obtained.